



Ricotta Cake

Ingredients

- 225g butter, *melted*
- 1 ½ cups sugar - *brown*
- 1 ½ cups whole milk ricotta cheese
- 3 large eggs
- 1 teaspoon vanilla
- 1 large ~~lemon~~, zested and juiced (*orange*)
- ½ teaspoon bicarbonate soda
- ½ teaspoon salt
- 1 ½ cups plain flour
- icing sugar for dusting top of cake (optional)

½ cup honey

2 navel oranges sliced.

Method

1. Preheat oven to 180°C. Butter a rectangle baking pan very well (on bottom and sides generously). Line with parchment paper.
2. Stir brown sugar and water together to make a thick, pasty slurry, then spread it very thinly and evenly across the bottom of the pan.
3. Arrange the orange slices on top of the brown sugar coating in bottom of the cake pan.
4. In a large mixing bowl, whisk the ricotta, ~~oil~~ *butter* and vanilla. Add one egg at a time and whisk to combine.
5. Sift flour, ~~baking powder~~ *bicarb* and salt directly over the wet ingredients. Whisk or mix using a wooden spoon. Combine the ~~sugar~~ *honey* with the zest of two oranges and add that to the mixture. Mix again until batter is well combined (it may look a little thick and grainy. That's fine, but be sure it's well combined)
6. Scoop batter into the prepared cake pan. Gently shake to spread evenly.
7. Bake in heated oven for 45 minutes or more until a toothpick inserted in the middle of the cake comes out clean.
8. Let cool completely, then cut into slices.